

CRANBERRY-ORANGE-PORT WINE SAUCE

INGREDIENTS

1 cup sugar

1 cup port

4 cups (12-oz package) fresh cranberries

3 navel oranges, sectioned and cut into smallish pieces

a dash of ground cinnamon

a dash of ground cloves

DIRECTIONS

Wash and pick over cranberries. In a saucepan bring to a boil port and sugar, stirring to dissolve sugar. Add cranberries, return to a boil. Reduce heat, simmer for 10 minutes or until cranberries burst.

Remove from heat and add cinnamon and cloves. Cool for about 10-15 minutes before adding sectioned oranges. Cool completely at room temperature and then chill in refrigerator. Sauce will thicken as it cools.